

# Fact Sheet



## Pizzeria Mozza

### Introduction

Pizzeria Mozza is almost exactly the same as its flagship outlet in California, with the delicious addition of local seafood and vegetables. Located next to its fine dining sister Osteria Mozza at Marina Bay Sands, Pizzeria is a bustling, urban burst of flavour and colour, presenting a casual dining environment amid upbeat rock music.

The highlight of Pizzeria's menu is the hand-crafted artisanal pizzas prepared daily, fresh from two wood burning pizza ovens in a lively display kitchen— the energy centre of the main dining hall. Opened everyday from 12 noon onwards, Pizzeria welcomes families, business lunchers, foodies, pizza mavens, dough-obsessed bloggers, wine geeks, and late-night clubgoers with enthusiasm. The wine bar offers a selection of 100 Italian wines all under \$100. In addition to its world-famous pizzas, some of Pizzeria's other signature menu items include crispy Duck legs with lentils, Lasagna al forno, and Nancy's legendary Chopped Salad. Must-try desserts include its homemade Sorbetti, Gelati and Butterscotch Budino.

### The Team

#### Mario Batali

Mario Batali was raised in Seattle and had his first taste of culinary training at Le Cordon Bleu in London. But it was an apprenticeship with legendary chef Marco Pierre White and three years of intensive training that equipped Batali with the necessary skills to set up his own establishment.

Apart from being a critically acclaimed chef, Mario Batali is also an award winning author. Together with his larger-than-life personality on TV, he is arguably one of the most recognized and respected chefs in America today. Batali's flagship restaurant, Babbo Ristorante e Enoteca, was opened in 1998 to rave reviews. The restaurant was given prestigious three-star status and has maintained its status as one of the finest restaurants in New York City. Batali has authored a total of 10 cookbooks, sharing some of his best recipes with his readers. As a TV personality, Batali has hosted several programmes such as *Iron Chef America* and *Ciao America*. He has previously collaborated with celebrities such as Gwyneth Paltrow and Mark Bittman.

#### Karla Mendoza (Executive Chef)

Fresh out of college in the Philippines, Karla went directly to culinary school and has not looked back since. Working under some of the best chefs in the US, she has nearly two decades of cooking experience under her belt. Karla is beloved not only for her impressive resume, but for her unwavering Filipino heart and spirit. She delights in sharing her culinary craft and making lasting friendships in the industry. Karla is ecstatic to have embarked on this exciting journey in Singapore as the executive chef of Pizzeria Mozza at Marina Bay Sands.

### Fast Facts on *Pizzeria Mozza*

- Pizzeria Mozza is located at the Galleria Level of The Shoppes at Marina Bay Sands, #B1 – 42 to 46.
- Pizzeria Mozza has 97 seats in the main dining room.
- There are 3 private dining rooms that can accommodate up to 16 persons each or, combined, seat up to 48.
- Two wood burning pizza ovens in Pizzeria Mozza serve freshly made pizzas and diners will get a full view of chefs preparing the food on the spot.
- Pizzeria Mozza is opened seven days a week from 12:00 pm to 11:00 pm.
- Reservations are recommended and can be made at (65) 6688 8522 or [mozza-reservations@marinabaysands.com](mailto:mozza-reservations@marinabaysands.com).
- Accolades that Pizzeria Mozza has received include:
  - Award of Excellence–G Restaurant Awards 2014 by The Peak Selections: Gourmet & Travel
  - The Miele Guide to Asia's Top 500 Restaurants 2013